Dairy, Food and Environmental Sanitation
Index to Volume 21

AUTHOR INDEX

ANAND, S.K., efficacy of two disinfecting agents against mixed cultures biofilms, 370

ARENAS, MARIA, handwashing water temperature effects on the reduction of resident and transient (*Serratia marcescens*) flora when using bland soap, 997

AYERS, TROY, handwashing water temperature effects on the reduction of resident and transient (*serratia marcescens*) flora when using bland soap, 997

BARRETT, TIMOTHY J., PulseNet: the molecular subtyping network for foodborne bacterial disease surveillance, United States, 691

BELK, KEITH E., influence of sampling procedure, handling and storage on the microbiological status of fresh beef, 14; relationships of live animal scores for ambulatory status, body condition, hide cleanliness, and fecal matter consistency to microbiological contamination of dairy cow carcasses, 990

BERNARD, DANE T., pautas para prevenir la contaminación con *Listeria monocytogenes* después del procesamiento, 381

BRASHEARS, M. M., HACCP implementation and validation in small and very small meat and poultry processing plants in Nebraska, 20

BURSON, D. E., HACCP implementation and validation in small and very small meat and poultry processing plants in Nebraska, 20

CASH, RICHARD A., impediments to global surveillance of infectious diseases: consequences of open reporting in a global economy, 123

COSTELLO, MICHAEL, the relationship between standard plate counts and coliform counts in raw milk, 749

CURIALE, MICHAEL, handwashing water temperature effects on the reduction of resident and transient (*Serratia marcescens*) flora when using bland soap, 997

DAVIS, CRAIG L., maximizing microbiological quality of fresh orange juice by processing sanitation and fruit surface treatments, 287

DORMEDY, E. S., HACCP implementation and validation in small and very small meat and poultry processing plants in Nebraska, 20

DOUGHERTY, RICHARD H., the relationship between standard plate counts and coliform counts in raw milk, 749

EBEL, ERIC D., the promise and challenge of food safety performance standards, 582

EIROA, MIRTHA NELLY UBOLDI, occurrence of *Listeria monocytogenes* in vegetables, 282

FEIRTAG, JOELLEN M., delamination in high density polyethylene surfaces and the influence of multilayered upper surfaces on the deterioration process, 742; scanning electron microscope analysis of changes in high density polyethylene conveyor surfaces during normal processing in meat plant operations, 678

FERNÁNDEZ, TRADUCIDO POR CECILIA, pautas para prevenir la contaminación con *Listeria monocytogenes* después del procesamiento, 381

FIELDING, LOUISE, a comparison of traditional and recently developed methods for monitoring surface hygiene within the food industry: a laboratory study, 478

FLUCKEY, W., HACCP implementation and validation in small and very small meat and poultry processing plants in Nebraska, 20

FOX, JOHN A., consumer perceptions of three food safety interventions related to meat processing, 570

GANGAR, VIDHYA, handwashing water temperature effects on the reduction of resident and transient (*Serratia marcescens*) flora when using bland soap, 997

GOMBAS, KATHY SULLIVAN, pautas para prevenir la contaminación con *Listeria monocytogenes* después del procesamiento, 381

GRIFFITH, CHRIS, a comparison of traditional and recently developed methods for monitoring surface hygiene within the food industry: a laboratory study, 478

HILDEBRAND, PAUL D., delamination in high density polyethylene surfaces and the influence of multilayered upper surfaces on the deterioration process, 742; scanning electron microscope analysis of changes in high density polyethylene conveyor surfaces during normal processing in meat plant operations, 678

HOGUE, ALLAN T., the promise and challenge of food safety performance standards, 582

Dairy, Food and Environmental Sanitation
Index to Volume 21

AUTHOR INDEX

ANAND, S.K., efficacy of two disinfecting agents against mixed cultures biofilms, 370

ARENAS, MARIA, handwashing water temperature effects on the reduction of resident and transient (*Serratia marcescens*) flora when using bland soap, 997

AYERS, TROY, handwashing water temperature effects on the reduction of resident and transient (*serratia marcescens*) flora when using bland soap, 997

BARRETT, TIMOTHY J., PulseNet: the molecular subtyping network for foodborne bacterial disease surveillance, United States, 691

BELK, KEITH E., influence of sampling procedure, handling and storage on the microbiological status of fresh beef, 14; relationships of live animal scores for ambulatory status, body condition, hide cleanliness, and fecal matter consistency to microbiological contamination of dairy cow carcasses, 990

BERNARD, DANE T., pautas para prevenir la contaminación con *Listeria monocytogenes* después del procesamiento, 381

BRASHEARS, M. M., HACCP implementation and validation in small and very small meat and poultry processing plants in Nebraska, 20

BURSON, D. E., HACCP implementation and validation in small and very small meat and poultry processing plants in Nebraska, 20

CASH, RICHARD A., impediments to global surveillance of infectious diseases: consequences of open reporting in a global economy, 123

COSTELLO, MICHAEL, the relationship between standard plate counts and coliform counts in raw milk, 749

CURIALE, MICHAEL, handwashing water temperature effects on the reduction of resident and transient (*Serratia marcescens*) flora when using bland soap, 997

DAVIS, CRAIG L., maximizing microbiological quality of fresh orange juice by processing sanitation and fruit surface treatments, 287

DORMEDY, E. S., HACCP implementation and validation in small and very small meat and poultry processing plants in Nebraska, 20

DOUGHERTY, RICHARD H., the relationship between standard plate counts and coliform counts in raw milk, 749

EBEL, ERIC D., the promise and challenge of food safety performance standards, 582

EIROA, MIRTHA NELLY UBOLDI, occurrence of *Listeria monocytogenes* in vegetables, 282

FEIRTAG, JOELLEN M., delamination in high density polyethylene surfaces and the influence of multilayered upper surfaces on the deterioration process, 742; scanning electron microscope analysis of changes in high density polyethylene conveyor surfaces during normal processing in meat plant operations, 678

FERNÁNDEZ, TRADUCIDO POR CECILIA, pautas para prevenir la contaminación con *Listeria monocytogenes* después del procesamiento, 381

FIELDING, LOUISE, a comparison of traditional and recently developed methods for monitoring surface hygiene within the food industry: a laboratory study, 478

FLUCKEY, W., HACCP implementation and validation in small and very small meat and poultry processing plants in Nebraska, 20

FOX, JOHN A., consumer perceptions of three food safety interventions related to meat processing, 570

GANGAR, VIDHYA, handwashing water temperature effects on the reduction of resident and transient (*Serratia marcescens*) flora when using bland soap, 997

GOMBAS, KATHY SULLIVAN, pautas para prevenir la contaminación con *Listeria monocytogenes* después del procesamiento, 381

GRIFFITH, CHRIS, a comparison of traditional and recently developed methods for monitoring surface hygiene within the food industry: a laboratory study, 478

HILDEBRAND, PAUL D., delamination in high density polyethylene surfaces and the influence of multilayered upper surfaces on the deterioration process, 742; scanning electron microscope analysis of changes in high density polyethylene conveyor surfaces during normal processing in meat plant operations, 678

HOGUE, ALLAN T., the promise and challenge of food safety performance standards, 582

HUNTER, SUSAN B., PulseNet: the molecular subtyping network for foodborne bacterial disease surveillance, United States, 691

IBRAHIM, SALAM A., survival and growth of *Escherichia coli* O157:H7 in solids-fortified skim milk stored at low temperatures, 897

KAIN, M. L., influence of sampling procedure, handling and storage on the microbiological status of fresh beef, 14; relationships of live animal scores for ambulatory status, body condition, hide cleanliness, and fecal matter consistency to microbiological contamination of dairy cow carcasses, 990

KANE, RICKY P., delamination in high density polyethylene surfaces and the influence of multilayered upper surfaces on the deterioration process, 742; scanning electron microscope analysis of changes in high density polyethylene conveyor surfaces during normal processing in meat plant operations, 678

KANG, DONG-HYUN, the relationship between standard plate counts and coliform counts in raw milk, 749

KEMP, G. K., an improved test method for evaluating barrier teat disinfectants, 210

KOCHEVAR, S. L., relationships of live animal scores for ambulatory status, body condition, hide cleanliness, and fecal matter consistency to microbiological contamination of dairy cow carcasses, 990

LLOYD, THERESA A., survival and growth of *Escherichia coli* O157:H7 in solids-fortified skim milk stored at low temperatures, 897

MARTH, ELMER H., the emergence of food microbiology: its origin in dairy microbiology, 818; the emergence of food microbiology: from dairy microbiology to food microbiology, 886

MCKEE, S. R., HACCP implementation and validation in small and very small meat and poultry processing plants in Nebraska, 20

MEER, MARY, food safety in Arizona: an update, 752

MEER, RALPH, food safety in Arizona: an update, 752

MICHAELS, BARRY S., are gloves the answer?, 489; handwashing water temperature effects on the reduction of resident and transient (*Serratia marcescens*) flora when using bland soap, 997

MISNER, SCOTTIE, food safety in Arizona: an update, 752

MOORE, GINNY, a comparison of traditional and recently developed methods for monitoring surface hygiene within the food industry: a laboratory study, 478

NARASIMHAN, VASANT, impediments to global surveillance of infectious diseases: consequences of open reporting in a global economy, 123

OYARZÁBAL, OMAR A., pautas para prevenir la contaminación con *Listeria monocytogenes* después del procesamiento, 381

PAO, STEVEN, maximizing microbiological quality of fresh orange juice by processing sanitation and fruit surface treatments, 287

PAULSON, DARYL, handwashing water temperature effects on the reduction of resident and transient (*serratia marcescens*) flora when using bland soap, 997

PENNER, KAREN P., consumer perceptions of three food safety interventions related to meat processing, 570

PIERSON, MERLE D., bovine spongiform encephalopathy: a brief overview, 685

PORTO, ERNANI, occurrence of *Listeria monocytogenes* in vegetables, 282

POWELL, MARK R., the promise and challenge of food safety performance standards, 582

RAAB, CAROLYN A., Oregon food preparers' awareness and use of the USDA safe handling instructions label on meats and poultry, 810

RAIDEN, RENEE M., bovine spongiform encephalopathy: a brief overview, 685

REAGAN, J. O., influence of sampling procedures, handling and storage on the microbiological status of fresh beef, 14; relationships of live animal scores for ambulatory status, body condition, hide cleanliness, and fecal matter consistency to microbiological contamination of dairy cow carcasses, 990

ROSSITER, C., relationships of live animal scores for ambulatory status, body condition, hide cleanliness, and fecal matter consistency to microbiological contamination of dairy cow carcasses, 990

SALAMEH, MAYSOUN M., survival and growth of *Escherichia coli* 0157:H7 in solids-fortified skim milk stored at low temperatures, 897

SANCHEZ, M., HACCP implementation and validation in small and very small meat and poultry processing plants in Nebraska, 20

SCHLOSSER, WAYNE D., the promise and challenge of food safety performance standards, 582

SCHROETER, CHRISTIANE, consumer perceptions of three food safety interventions related to meat processing, 570

SCHULTZ, ANN, handwashing water temperature effects on the reduction of resident and transient (*Serratia marcescens*) flora when using bland soap, 997

SCOTT, VIRGINIA N., pautas para prevenir la contaminación con *Listeria monocytogenes* después del procesamiento, 381

SHARMA, MANVI, efficacy of two disinfecting agents against mixed culture biofilms from dairy processing lines, 370

SMITH, GARY C., influence of sampling procedure, handling and storage on the microbiological status of fresh beef, 14; relationships of live animal scores for ambulatory status, body condition, hide cleanliness, and fecal matter consistency to microbiological contamination of dairy cow carcasses, 990

SOFOS, JOHN N., influence of sampling procedure, handling and storage on the microbiological status of fresh beef, 14; relationships of live animal scores for ambulatory status, body condition, hide cleanliness, and fecal matter consistency to microbiological contamination of dairy cow carcasses, 990

SUMNER, SUSAN S., bovine spongiform encephalopathy: a brief overview, 685

SVEUM, WILLIAM H., pautas para prevenir la contaminación con *Listeria monocytogenes* después del procesamiento, 381

SWAMINATHAN, BALA, PulseNet: the molecular subtyping network for foodborne bacterial disease surveillance, United States, 691

TAUXE, ROBERT V., PulseNet: the molecular subtyping network for foodborne bacterial disease surveillance, United States, 691

TODD, EWEN C. D., foodborne and waterborne disease in developing countries – Africa and the Middle East, 110

TOMPKIN, R. BRUCE, pautas para prevenir la contaminación con *Listeria monocytogenes* después del procesamiento, 381

TONER, CHERYL, thoughts on food safety... communicating effectively to improve understanding of food biotechnology, 976

VAVAK, L., HACCP implementation and validation in small and very small meat and poultry processing plants in Nebraska, 20

VESTERGAARD, ELLEN M., building product confidence with challenge studies, 206

WARE, LORENZO M., influence of sampling procedure, handling and storage on the microbiological status of fresh beef, 14

WOJTAS, PAULA ALLAN, delamination in high density polyethylene surfaces and the influence of multilayered upper surfaces on the deterioration process, 742; scanning electron microscope analysis of changes in high density polyethylene conveyor surfaces during normal processing in meat plant operations, 678

WOODBURN, MARGY J., Oregon food preparers' awareness and use of the USDA safe handling instructions label on meats and poultry, 810

SUBJECT INDEX

3-A Administrative Symbol Council
holders' list, 152

3-A Sanitary Standards
number 29-02 and 31-03, 72
number 01-08, 1035

Animal scores, 990

Beef
microbiological status of, 14

Biofilms
from dairy processing lines, 370
mixed cultures, 370

Bovine Spongiform Encephalopathy, 685

Challenge studies
building product confidence with, 206

Consumer perceptions, 570

Contamination
microbiological, 990

DFES departments
advertising index, 91, 185, 256, 350, 455, 549, 657, 723, 790, 867, 971, 1056
career services section, 89, 184, 262, 352, 661, 868, 1058
coming events, 86, 181, 258, 348, 456, 547, 659, 720, 788, 865, 968, 1051
industry products, 53, 148, 244, 310, 413, 513, 606, 714, 784, 843, 964, 1030
new members, 46, 140, 231, 302, 404, 504, 598, 706, 768, 834, 956, 1018
news, 48, 143, 240, 306, 408, 508, 602, 710, 778, 838, 959, 1025
updates, 141, 238, 304, 406, 506, 600, 708, 777, 836, 958, 1024

Dairy
cow carcasses, 990
microbiology, 818, 886

Delamination
in high density polyethylene surfaces, 742

Deterioration process, 142

Disease
foodborne, 110
global surveillance of, 123
in developing countries, 110
infections, 123
waterborne, 110

Disinfectants
barrier teat, 210
evaluating, 210

Disinfecting agents
efficacy of, 370

Escherichia coli
survival and growth of, 897

Flora
resident, 997
transient, 997

Food industry
laboratory study, 478
monitoring surface hygiene, 478

Food
biotechnology, 976
microbiology, 818, 886
preparers' awareness, 810

Foodborne bacterial disease
in developing countries, 110
surveillance, 691

Food safety
in Arizona, 752
interventions, 570
performance standards, 582
thoughts on today's, 976

Fruit surface treatments, 287

Global economy
consequences of open reporting in, 123

Gloves, 489

HACCP
implementation, 20
validation, 20

Hide
cleanliness, 990

IAFP
a note from the scientific editor, 3
affiliate officers, 232, 498, 772, 1019
audiovisual library, 61, 315, 613, 853, 973
call for secretary nominations, 701, 760, 825, 946
committee, professional development groups (PDGs), and task forces' chairpersons, 420, 517
commentary from the executive director, 12, 108, 204, 280, 368, 476, 568, 676, 740, 808, 884, 988
executive board meeting highlights, 35, 227, 494, 920
executive board's response on committee recommendations, 36, 937
IAFP history 1911-2001, 29, 132, 218, 292
instructions for authors, 56, 702
my perspective, 10, 106, 202, 278, 366, 474, 566, 674
notification of proposed amendments to IAFP bylaws, 495
postcards from Iowa, 738, 806, 882, 986
publication survey results, 847
secretary announcements, 399, 493
secretary candidates, 138, 228
Spanish survey results, 718
sustaining members, 8, 104, 200, 276, 364, 472, 564, 672, 736, 804, 880, 984

IAFP Annual Meeting
IAFP 2001 evaluation results, 915
award winners, 626, 908
award nominations, 41, 758, 826, 944, 1010
call for abstracts, 761, 828, 947, 1012
call for award nominations, 40, 758, 826, 1010
call for entrants in the developing scientist awards competition, 764, 831, 950, 1015
call for symposia, 300, 402, 496, 592
commercialism policy, 765, 832, 951, 1016
committee meetings, 516
committee minutes, 921
event information, 250, 338, 440, 538, 646
exhibitors, 448, 653, 941
Ivan Parkin lecture, 452, 519, 627
minutes of the 88th annual business meeting, 918
past awardees, 42
preliminary program, 249, 327, 423, 520, 628
scenes from the annual meeting, 901
workshops, 342, 444, 542, 650
silent auction results, 954
special contributors, 916
sponsors, 447, 917

Journal of Food Protection
table of contents, 88, 183, 260, 351, 459, 550, 658, 722, 791, 869, 972, 1060

Listeria monocytogenes, 381
in vegetables, 282

Meats, 818
plant operations, 678
processing, 570
processing plants, 20

Microscope
scanning electron, 678

Milk
coliform counts in, 749
solids-fortified skim, 897
standard plate counts in, 749

Molecular subtyping network, 691

Multilayered upper surfaces
influence of, 742

Nebraska
meat & poultry processing plants, 20

Orange juice
microbiological quality of, 287

Polyethylene surfaces
changes in, 678

Poultry, 20, 818

PulseNet, 691

Sanitation
processing, 287

Soap
bland, 997

Temperature
handwashing water, 997

USDA
safe handling instructions, 810

INDEX OF ADVERTISERS

3-A Sanitary Standards Symbol Administrative Council Inside Front Cover, Issue 2; Back Cover, Issue 5; 611, 723

BD Diagnostic Systems 559

Bell and Howell 92, Inside Back Cover, Issue 4; 792,1059

BioControl Systems, Inc. 401, 596, 667, Inside Front Cover, Issue 9

bio Merieux Vitek, Inc. Back Cover, Issue 1; 359,561

BIOSYNTH AG 1, 101, 230, 269, 398

California Department of Health Services 184

Capitol Vial, Inc. 3, 97, 230, 298, 416, 465, 557, 665

Chemetrics, Inc. 837, 875, 977

Darden Restaurant 661

DiverseyLever DuBois Inside Front Cover, Issue 1; Inside Back Cover, Issue 5; Inside Front Cover, Issue 6; Inside Back Cover, Issue 7; Inside Back Cover, Issue 8, Inside Back Cover, Issue 9; Inside Back Cover, Issue 10, Back Cover, Issue 11; Inside Front Cover, Issue 12

DQCI Services, Inc. 52, 151, 193, 305, 400, 503, 557, 665, 729, 842, 873, 1053

Ecolab, Inc. 361, Back Cover, Issue 7; Inside Front Cover, Issue 11

Electro Steam Generator 1

Food Processors Institute 59, 101, 248, 337, 398, 465, 595, 669, 729, 797, 873, 977

Foss North America, Inc. 407, 594, Back Cover, Issue 10;
Gene-Trak Systems 400, 595

Glo-Germ Company Inside Back Cover, Issue 1; Inside Front Cover, Issue 3; Back Cover, Issue 4; 914

Hardy Diagnostics 418, 645, 783, 875

ILSI North America 824

Investigen 875

Kness Mfg. Co., Inc. 256, 709, 824

Medallion Laboratories 1, 151, 256, 418, 546, 656, 1009

Michelson Laboratories, Inc. 896, 1033

NASCO 193, 416, 594

Nelson-Jameson, Inc. 97, 269, 512, Back Cover, Issue 9; 797, 1008

NSF International 261

Oxoid, Inc. Inside Back Cover, Issue 2; Inside Front Cover, Issue 5; Inside Front Cover, Issue 7; Inside Front Cover, Issue 8; Inside Front Cover, Issue 8; Inside Front Cover, Issue 10; Back Cover, Issue 12

QMI Food & Dairy Quality Management 131, 299, 417, 625, 705, 851, 1054

Qualicon 5, Back Cover, Issue 2; Back Cover, Issue 3; 357, 597, Inside Back Cover, Issue 11, Inside Back Cover, Issue 12

Seiberling Associates, Inc. 151, 546, 645, 709, 953

Seward Ltd. 549, 656, 717, 1057

Solar Biologicals 439, 656, 757

USDA 185

United Fresh Fruit and Vegetable Association 180, 1052

Warren Analytical Laboratory 59, 350, 418, 546, 657, 717

Weber Scientific 418, 546, 656, 757, 896, 1033

World Wide Food Expo 257, 454, 662

Zep Manufacturing 248, 449, 581, 669, 783, 953, 1008